

Roll No. ....

Department of Food Technology  
SIST, Jamia Hamdard, New Delhi-110062  
END SEM EXAMINATION (December, 2024)  
B.Tech. VII Semester

2024

Paper Title: FOOD SAFETY LAB; Paper Code: BFTC-705

**Time allotted: 1.5 Hrs.**

**Max Marks: 30**

*Note: write to the point, please make sure you have mentioned question no. before answering*  
Attempt all questions from the following:

|    |                                                                                                                                                                                                             |                   |
|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| 1. | a) Detect the presence of adulteration in chilli and salt<br>b) Write about identification of hazards associated to poultry and its products.<br>c) Develop a HACCP plan for poultry processing. (15 marks) | CO-1, 2, PO-1,2,3 |
| 2. | Practical File (5 marks)                                                                                                                                                                                    | CO2, PO4          |
| 3. | Viva Voce (10 marks)                                                                                                                                                                                        | CO3, PO3          |